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TITLE: Fat-homogenizer, beverage-frother, kitchen appliance to prepare coffee, tea, milk, egg, soy, and rice foodstuff

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INVENTOR-INFORMATION:

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CLAIMS:

I claim:

1. A method for using a French Press coffee maker that includes the steps of: placing, into the container of said French Press coffee maker, a preselected amount of foodstuff wherein said foodstuff is selected from a group consisting of a mammal foodstuff, a liquid-plus-bird foodstuff and combinations of said foodstuffs wherein said mammal foodstuff is selected from a group consisting of skim milk, whole milk, light cream, evaporated milk, and reconstituted powdered milk and wherein said liquid-plus-bird foodstuff is selected from the group consisting of whole egg, egg yolk, powdered whole eggs and powdered egg yolk, adding in a preselected amount of a liquid fat, reciprocating said French Press coffee maker's strainer member in said liquid fat and said foodstuff, thereby homogenizing said liquid fat and said foodstuff by forcing said liquid fat through small openings in said French Press coffee maker's strainer member.
2. A method for preparing a beverage that includes the steps of: selecting a container, placing into said container a foodstuff wherein said foodstuff is selected from the group consisting of bean foodstuff and seed foodstuff and combinations of said foodstuffs, wherein said bean foodstuff is selected from the group consisting of soy beans, coffee beans, and chick peas and wherein said seed foodstuff is selected from the group consisting of rice, corn and wheat, adding a liquid, cooking, while immersed in said liquid, said foodstuff, adding a liquid fat, and thereafter, within said container, reciprocating a homogenizer member that homogenizes said liquid fat into said foodstuff when said liquid fat passes through said homogenizer member.
3. A method for preparing a beverage, according to claim 2, that includes: where said foodstuff is milled prior to being cooked.
4. A method for preparing a beverage, according to claim 2, that includes the steps of: after adding said fat and before said adding a liquid and before said cooking, microwave-roasting said foodstuff by exposing said foodstuff, immersed in said liquid fat, to microwave energy, and then grinding said microwave-roasted foodstuff.
5. A method of homogenizing a liquid fat into a foodstuff wherein said foodstuff is selected from the group that consists of a liquid milk product and a liquid-plus-egg product and a combination of said products that includes the steps of:

placing said liquid fat and said foodstuff in a container where said container is cylindrical with a closed bottom and an open top, placing a plunger member and a homogenizer member fabricated to homogenize liquid fat into said foodstuff when said plunger member reciprocates said homogenizer member in said container, where said homogenizer member has a larger circumference than said top opening of said container and is porous, elastic and bends and compresses against the walls of said container when inserted in said container, and moves easily on the walls of said container, and reciprocating said plunger member and homogenizer member in said container.

6. A method of homogenizing a liquid fat into a foodstuff, according to claim 5, that includes the step of:
where said fat is solid at room temperature,
heating said solid fat until it melts.

7. In a method for using a French Press coffee maker where the improvement comprises:

homogenizing a non-saturated-fat into a foodstuff wherein said foodstuff is selected from the group that consists of a non-fat milk, liquid-plus-egg white, and combination of said until said foodstuff has the fat content of cream, by placing a mixture of a predetermined amount of non-saturated fat and a predetermined amount of said foodstuff into the French Press container, and reciprocating the French Press plunger member until said non-saturated fat homogenizes into said foodstuff.

8. In a method for using a French Press coffee maker, according to claim 7, that includes the step of:
freezing said non-saturated-fat, homogenized foodstuff and subsequently partaking of said frozen, homogenized foodstuff.

9. In a method for using a French Press coffee maker where the improvement comprises the steps of:

heating coffee grounds and a liquid in said French Press coffee maker's container,

waiting a predetermined time until the coffee is brewed,
inserting a coffee filter into the top of said French Press coffee maker's container,

inserting the plunger, strainer member of said French Press coffee maker into said container on top of said filter and pushing said filter to the bottom of said container thereby securing between the bottom of said filter and the bottom of said container filtered out coffee grounds,

adding a predetermined amount of oil

adding a predetermined amount of milk,

rapidly agitating, in an up and down direction, said plunger, strainer member both to create a froth on said filtered brewed coffee and to homogenize said oil, milk and filtered coffee, and

removing said plunger, strainer member from said container.

10. In a method for using a French Press coffee maker, according to claim 9, where said milk is egg.

11. A method of brewing a beverage from a foodstuff wherein said foodstuff is selected from the group consisting of coffee grounds, tea leaves, ground soybeans, ground rice seeds, and combinations of said coffee grounds, tea leaves, ground soybeans, ground rice seeds that includes the steps of:

placing a liquid and, at least one, of said foodstuff in a container that has an open top,

adding a plastic mesh filter cover and an elastic means to secure said mesh filter to said open top of said container,

heating said foodstuff in said liquid in said container, and then pouring said hot beverage out of said container through said filter cover.

12. A method of brewing a beverage, according to claim 11, that includes:
where said mesh filter is nylon.

13. A method of brewing a beverage, according to claim 11, that includes the step of:

where said open top of said container does not have an upper lip to secure said elastic means there under,

placing an elastic band around the upper rim of said container to act as an upper lip to secure said elastic means.

14. A method of brewing a beverage, according to claim 11, that includes the step of:

where said mesh filter cover is fabricated so that when said hot, beverage is poured out of said container through said filter cover said mesh filter cover forms a pouch that contains said filtered out foodstuff external said container.

15. A method for microwave-roasting a foodstuff wherein said foodstuff is selected from a group consisting of green coffee beans, dried soy beans, rice grains and combinations of said green coffee beans, dried soybeans, rice grains that includes the steps of:

placing, at least one, of said foodstuff in a container,
adding a liquid fat to immerse said foodstuff in said liquid fat in said container,

microwave-roasting said foodstuff by exposing said foodstuff, immersed in said liquid fat, to microwave energy, until said foodstuff heats to, at least, 400.degree. F. and browns to a preselected color.

16. In the method of claim 15, the added steps of:

grinding the microwave roasted foodstuff,
brewing the ground microwave roasted foodstuff in a liquid, and filtering the resulting brew.

17. In the method of claim 16, the added step of:

homogenizing said liquid fat in said brew.